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To Whom It May Concern:

This letter concerns the general requirements for cooking equipment used in fixed, mobile or temporary concessions, such as trucks, buses, trailers, pavilions or any form of roofed enclosure (tents are exempt).

Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system that complies with all the equipment and performance requirements of NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2001 Edition.

Cooking equipment that produces grease laden vapors that might be a source of ignition of grease in the hood, grease removal device or duct shall be protected by fire extinguishing equipment per NFPA 96, Standard for Ventilation Control and Fire Protection Commercial Cooking Operations, 2001 Edition.

These requirements will be enforced throughout the City of Lincoln beginning March 1, 2012 on any temporary concession enclosures to be used that are not already in place before March 1, 2012. An inspection for compliance will be conducted by the Bureau of Fire Prevention prior to the use of the concession enclosure. Existing temporary concession enclosures will be evaluated by the Bureau of Fire Prevention to determine the necessary provisions that impact the personal safety of the occupants.

The mobile or fixed temporary food vendor requirements, along with other general requirements are included in the attached sheet. Please contact me if you have any questions concerning this letter.

Thank you,

Chuck Schweitzer
Fire Inspector
Bureau of Fire Prevention
Lincoln, Nebraska
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Mobile Or Fixed Temporary Food Vendor Fire Prevention Requirements

Fire Extinguishing Requirements

*All cooking vendors are required to have at least one fire extinguisher with a minimum of a 4A40BC rating and a current proof of inspection on the extinguisher.

*If your cooking operation produces grease-laden vapors you will need, in addition to the 4A40BC fire extinguisher, a Class K rated extinguisher within 30 feet of the cooking equipment.

*If your cooking operations produces grease-laden vapors you will need a commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system and current proof of inspection of the fire extinguishing system.

Compressed Gas

*LP/Propane cylinders, containers and tanks are to be properly secured to a fixed object with one or more non-combustible restraints and remain secured, unless actively being refilled.

*Minimum of 10-foot clearance from any trash or combustible material.

*Cylinders, containers and tanks must be kept outside enclosed cooking area and not stored in vehicle passenger area.

Electrical – All vendors are required to use code approved lights, wire and extension cords in their respective areas in accordance with local electric codes. All extension cords should be placed so they do not create trip hazards for the public.

Egress and Emergency Access- The placement of the vendor operation can not interfere with fire lanes, fire hydrants or exit access of any proximate structures.

The above list must be completely complied with before approval can be given to operate your mobile/temporary food vendor concession enclosure. An inspection for compliance will be conducted by the Bureau of Fire Prevention prior to the use of the temporary concession.

esmobilefoodvendor requirements